

Ferraton Père et Fils

France - Vallée du Rhône - Tain l'Hermitage



FERRATON *f* PÈRE & FILS

Ownership/Founders Famiglia Chapoutier / Jean Orëns

Ferraton

Start of Activity 1946

Vitiviniculture Traditional / Certified Organic

Hectares 15

Bottles produced 400.000



CÔTES DU RHONE VILLAGES
LAUDUN

70% Grenache, 20% Clairette, 10% Bourboulenc

Production area: Vallée Du Rhône

Terrain: argillo-calcareo

Harvest: manual

Vinification: After pressing, the must is allowed to rest cold for 24-36 hours. Fermentation temperatures are controlled

Refinement: the wine is aged on fine lees in vats and bottled by the end of winter

Color: Bright, light golden yellow with silvery-green highlights

Fragrance: aromas of white flowers and white fruits

Flavor: Round and smooth attack. Great minerality. Good length with a slightly salty finish

Alcoholic Grade: 14% vol

6 hectares in red and 1 in white, among the 15 that make up the property, are the heart of the production of the Domaine Ferraton in the Hermitage hill and are mostly located in the lower and central parts of the hill, as well as in the Crozes-Hermitage. The company was founded in 1946 by Jean Orëns Ferraton with his father-in-law Jean Reverdy: he passed on his passion for wine to his son Michel who developed both the vineyard and the cellar. Owned by the Chapoutier family, Ferraton traditionally vinifies both whites and reds to which are added the "Sélections Parcelles", the highest expression of the terroirs of Vallée du Rhône. Reasoned and respectful viticulture of the territory and man is carried out, with the conversion into organic from 2012 of almost all the parcels of the company, which began in 1998. With its fine and elegant wines, perfectly linked to its terroir, Ferraton is today one of the flagships of the appellation and of the entire Rhone Valley.